



# GORGONZOLA CREAM DRESSING



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Stable consistency
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>175 g</b>	QimiQ Classic, unchilled
<b>150 g</b>	Sour cream 20 % fat
<b>75 g</b>	Buttermilk
<b>75 g</b>	Olive oil
<b>20 g</b>	Lemon juice
<b>20 g</b>	Red wine vinegar
<b>10 g</b>	Garlic, minced
<b>10 g</b>	Pine nuts, toasted
<b>3 g</b>	Chives, finely chopped
<b>1.5 g</b>	Flat-leaf parsley, finely chopped
<b>1.5 g</b>	Thyme, finely chopped
<b>100 g</b>	Gorgonzola, crumbled
	Salt and pepper

## METHOD

1. In a food processor whisk QimiQ Classic smooth. Add the sour cream, buttermilk, olive oil, lemon juice, red wine vinegar, garlic, pine nuts and mix well.
2. Fold in the chives, parsley, thyme, and gorgonzola, mix well. Season to taste.